

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086
(For candidates admitted from the academic year 2011 – 2012 & thereafter)

SUBJECT CODE: 11ZL/UI/NF23

B.A/B. Sc.B.Com/B.S.W./B.V.A DEGREE EXAMINATION, NOVEMBER - 2014

COURSE : INDEPENDENT ELECTIVE
PAPER : NUTRITION AND FOOD TECHNOLOGY
TIME : 3 HOURS **MAX.MARKS: 100**

SECTION – A

ANSWER ALL QUESTIONS: (10 X 3 = 30)

1. Define Food guide
2. Comment on dietary management
3. Name the bacterial sources of contamination in vegetables and fruits
4. What is Irradiation?
5. Comment on shelf-life
6. What are extruded foods ? Give examples
7. Name the food adulterants and its effect on humans
8. Comment on Minamata disease
9. What is meant by Threshold value
10. Explain Quality control

SECTION – B

ANSWER ANY FIVE QUESTIONS : (5 X 6 = 30)

11. Describe the basic five food groups with examples
12. Outline the Principles of Diet therapy
13. Explain any two methods of food preservation
14. Enlist the Food packaging materials used in India
15. Describe Fermentation technology
16. Highlight the role of naturally occurring food toxicants
17. Elaborate the sensory factors affecting food acceptance

SECTION – C

ANSWER ANY TWO QUESTIONS (2 x 20 = 40)

18. Give an account of diet in Diabetes mellitus and its management
19. Discuss the various methods of Sterilisation
20. Discuss the role of TetraPak in food industry with reference to Process, System advantages and merits.
21. Write an essay on Detection of food adulteration in Dhal, Spices and Oil.
